

December 2017

Meetings are held at Smoke'n Pit Bar-B-Que, 1641 North Tamiami Trail, North Fort Myers, located on Rte 41 (Bus) between Pine Island Rd (SR78) & the Edison Bridge. First Tuesday of every month, at 4:30



Ft Myers Knife Club - Last Meeting Update

The November meeting of the Ft. Myers Knife Club had an attendance of 13 members & guests. This month's door prizes consisted of Sarge Red Metal Lockback and a Byrd Metal Lockback knife. Barbara Philibert won the Sarge Lockback and the Byrd knife went to Renate Taylor. There wasn't a monthly 50/50 drawing this month. Congratulations to all the winners, you too can be a winner of our monthly door prizes, 50/50 and/or raffles just simply attend one of your monthly FMKC club meetings.

The **Best Special** knife for the month was your best **Tactical Fighter Straight Knife**. The winner was Casey Philibert for his Model 2 Randall. The Best Special knife for December is your **Best Factory Manufactured Pearl Folder**.

Next meeting Date: Dec 5th - Free Door Prizes Drawing
Bring your favorite knives for Show & Tell and/or Sell
December's Feature Knife is: Best Factory Manufactured Pearl Folder.
Bring your best to win a Prize

Monthly Gun & Knife Show Schedule

SUPPORT YOUR LOCAL GUN & KNIFE SHOWS - GO THIS WEEKEND !!!

Dec 2-3	Englewood - FBL Gun & Knife Show - VFW Post 10178, 550 N. McCall Rd
Dec 9-10	Ft Myers - Florida Gun Show - Lee Civic Center
Dec 16-17	Sarasota - 2 Guys Gun & Knife Show - Robarts Sports Arena
Dec 16-17	West Palm Beach - Sports Show Specialists - South Florida Fairgrounds



FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com



FMKC NEWSLETTER



Care Of Your Knife Sheath

Care of a knife sheath is similar to care of the knife.

- Keep the sheath clean and reasonably dry
- Do not store the knife long term in the sheath
- Clean with a lightly dampened cloth in plain water, let dry
- Wax the shiny areas with a high quality wax like Renaissance® wax, buff with soft cotton cloth
- Store away from bright lights, heat, sunlight, or extreme temperatures
- Do not store sheath in contact with plastics or vinyl

Keeping the knife sheath reasonably dry and clean is common sense. Leather does not react well to flooding rains, salt spray, chemical exposures, dirt, mud, and debris. Though in heavy use working knives some of these exposures may not be easily avoided, it could mean the destruction of the leather knife sheath. Leather is organic, absorptive, porous, and sensitive to a variety of exposures. Use lacquers and sealants, either water or xylene, alcohol, or ester-based, but they are only coatings that soak into and preserve the surface of the leather. Please keep leather sheaths out of extreme environmental exposures.

Storing the knife long term in the sheath is a bad idea, and can damage the sheath as well as the knife. Some metallic components of the knife can react with the leather, and possibly (in the presence of moisture) stain the leather, perhaps permanently. Woods and other organics: brass, nickel silver, horn, bone, ivories and plastics all can have reactions with leather when the knife is stored long term in the sheath. Some loosening of the leather knife sheath may also occur when the knife is stored in it for a long time. *Don't, ever, store the knife in plastic*; the knife and sheath need to breathe. Still, the surrounding environment needs to be dry and not damp.

Cleaning the knife sheath should be done sparingly. Dampen a soft cotton cloth with plain water to remove tough dirt and soil, lightly rub a small area to soften debris and remove. Avoid soaking the leather, as this can cause permanent damage. Make sure that the knife sheath is dry before using, inside and out. Don't use forced air or any heating method to dry the sheath, this can over-dry the leather. Sheaths become brittle and crack from over-drying. Don't use leather cleaners or chemicals, this will affect adhesive bonds, dyes, and sealants.

Waxing the shiny areas of the sheath can restore luster and offer increased protection to the knife sheath. I recommend only waxing the shiny areas because some sheaths have inlays of other skins and some of these skins are rough, soft, or have a surface texture that can be ruined if waxed. Hides like hippopotamus skin which has a soft, suede-like feel to it is an example. Shark skins I use are also left rough and unsealed. If, however, the inlay surface is smooth and glossy, like caiman, lizard, alligator, or ostrich, it too can be lightly waxed to bring up the luster and shine. Avoid over waxing, as wax filling cracks and seams is not necessary and can create white wax lines on the sheath surfaces. Typically, cow hide leather surface and body of the sheath can be waxed to improve appearance and increase longevity.

Storing the sheath out of high heat and light is important. The back of the sheath will be rich and dark, but the front looked like the chalky skin of a senior citizen in Tucson. Just like the knife, it does no good to store the sheath in baking high heat or light, which can embrittle and prematurely age the leather.

Storing the knife sheath in contact with plastics or vinyl can damage the sheath. Plastics and vinyl may have chemicals in them that continuously bleed out and outgas over time, and when in contact with sheaths, they can create a contact stain on the leather. An example is the stuff that is used to line kitchen drawers and cabinet shelves. This puffy, soft material sounds like a great way to store knives and sheaths in a drawer, but it *can and will* react with the leather, inlays, and even the knife blade over time! I've even seen acrylic-coated aluminum stained with this stuff. I recommend that the knife and sheath be stored laying atop cloth, preferably a neutral cotton if stored in one position for a long time. Laying the knife on top of my heavy cotton canvas drawstring bag is a good option.

Extracted Internet Article by: Jay Fisher, Famous Sheath Maker

Notice: Receive your monthly newsletter via e-mail instead of snail mail. Contact the club secretary, Russ Smegal at: rsmegal@comcast.net By doing this you will save the club the newsletter mailing cost.